

Climate-friendly catering is becoming a very important part of event planning.

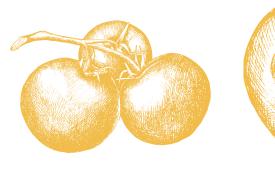
Such catering is not only a necessary response to the climate crisis but also an important business opportunity that shows our committment to creating a more sustainable society. Therefore the question is no longer why we should do it but rather how can we ensure that more sustainable catering becomes a priority choice.

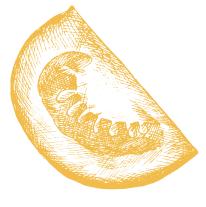
Umanotera, The Slovenian Foundation for Sustainable Development together with Conventa, Slovenian Convention Bureau and Ljubljana Tourism invites you to the

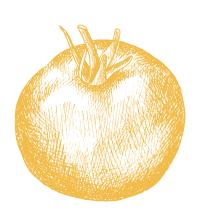
NATIONAL CONFERENCE ON CLIMATE-FRIENDLY CATERING

THURSDAY, MARCH 31, 2022
FROM 9 AM TO 12.30 PM
GRAND HOTEL UNION
LJUBLJANA

Experts from Slovenia and abroad will present the importance and benefits of climate-friendly catering and share their practical experience with reducing environmental impacts of events through food that is offered. Through good practice examples and discussions we will learn how local pioneers put sustainable catering into practice.







Due to its relevance, vast amount of information provided and useful practical tips, the conference is especially aimed at event organisers and creators (companies, public institutions, NGOs), catering services, hoteliers and all others, who organise bigger and smaller events.

The participation at the conference is free of charge. Translation from English will be provided. For additional information, contact Nika Tavčar at 01 439 4890, nika@umanotera.org or visit www.umanotera.org.











PROGRAMME



8:30	ARRIVAL AND REGISTRATION	
9:00	Greetings and opening speech THE ROLE OF FOOD IN CLIMATE CHANGE	Nika Tavčar Umanotera, The Slovenian Foundation for Sustainable Development
9:10	Keynote speech SUSTAINABLE EVENTS AS THE DRIVER OF TRANSITION INTO A CLIMATE NEUTRAL SOCIETY	Magnus Hallberg Director of Events, Gothenburg Convention Bureau Gothenburg is one of the most sustainable destinations for events in the world according to the Global Destination Sustainability index
9:40	Presentations of good practice examples BORZA LOKALNIH ŽIVIL AND LJUBLJANA BREAKFAST BORBONA CATERING - VEGAN CATERING KRANJSKA DOLGA MIZA - GREEN CULINARY EVENT	Jan Oršič Ljubljana Tourism Aleksander Bohinc Borbona catering Polona Abram Tourism and Culture Board Kranj
10:10	Round table CLIMATE-FRIENDLY CATERING AT EVENTS - WHEN, IF NOT NOW? Moderator: Gaja Brecelj, Managing Director of Umanotera BREAK WITH CLIMATE-FRIENDLY CATERING	Gorazd Čad Co-founder of Conventa and Managing Director of Toleranca marketing Martin Rojnik Founder of Grashka brand Martin Jezeršek Managing Director of Jezeršek catering Jorg Zupan Head Chef and owner at Atelje restaurant
11:30	Workshop for event organisers WHAT ARE THE MAIN TOOLS FOR CLIMATE-FRIENDLY CATERING MAINSTREAMING IN SLOVENIA?	In a facilitated discussion we will address challenges and identify participant suggestions for positive shifts on a conceptual, business and implementation level.
12:30	CONCLUSION	

The conference follows sustainable events organisation guidelines. We invite you to come to the location by:

- Bike: the nearest Bicikelj bike stands: n. 1 (Prešeren square), n. 7 (Park Miklošič);
- City bus: stops of multiple bus lines are nearby the hotel, the nearest stop is Turist on Dalmatinova Road (<u>timetable</u>);
- Train or intercity bus: find the best connection for buses (<u>timetable</u>) or trains (<u>timetable</u>). The hotel is located 10 minutes away from the main railway and bus station by foot;
- Car (with passengers): parking is available in the outskirts of Ljubljana, connected to the city center by bus lines (P+R: Park you car and ride a bus). Arrange to car share with other participants or use the Prevoz.org platform.

Supported by:







The conference is organised by Umanotera in collaboration with Conventa, Slovenian Convention Bureau and Ljubljana Tourism as part of the "Climate Action to the Table" project that is part of the European Climate Initiative (Euki, www.euki.de) by Germany's Environment Ministry (BMU). The content does not reflect the opinions of BMU.